

GLUTEN-FREE PUMPKIN SCONES

<http://andreasrecipes.com/2010/11/15/gluten-free-pumpkin-scones/>

Makes 8 scones.

EQUIPMENT

food processor with blade attachment
small bowl
large mixing bowl
baking sheet, greased or lined with parchment paper

INGREDIENTS

2 cups (240 g) Bob's Red Mill Gluten-Free All-Purpose Baking Mix, plus extra for dusting
1/2 teaspoon xanthan gum
1/3 cup (58 g) granulated sugar
1 teaspoon gluten-free baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
1 stick (8 tablespoons/113 g) cold unsalted butter, cut into small pieces
1/2 cup (120 ml) pumpkin puree
1 large egg
1 teaspoon vanilla extract
1/2 cup (50 g) raisins or golden raisins
milk
cinnamon & sugar mix

PREPARATION

1. Move the oven rack to the lower-middle part of the oven. Preheat oven to 400° F/200° C.
2. In food processor bowl, mix the flour, xanthan gum, sugar, baking powder, baking soda, salt, cinnamon, ginger, and cloves. Add the pieces of butter and pulse about 10 to 12 times. The mixture should resemble coarse cornmeal.
3. In a small bowl, whisk together the pumpkin puree, egg, and vanilla extract until smooth.
4. Pour the flour mixture into the large mixing bowl and add the raisins. Stir in the pumpkin

Andrea Meyers – Gluten-Free Pumpkin Scones

mixture until large dough clumps form. Press it all together with a spatula, making sure you don't have any loose bits of flour.

5. Flour your hands well. Place the dough on a lightly floured surface and pat into an 8-inch circle about 3/4-inch thick. Brush milk on the top and sprinkle with cinnamon and sugar mix.

6. Cut into 8 triangles and place them on the prepared baking sheet about 1 inch apart. Bake until golden, about 15 to 17 minutes. Cool on the baking sheet for 5 minutes and serve warm or at room temperature.